



NIBBLES

Basket of Bread, with Oil & Balsamic £2.50

Sunshine Mixed Olives £2.25

Cajun Spiced Mixed Nuts £2.25

OYSTERS

Rock Oysters, shucked to order

on Crushed Ice with Spring Onion & Sesame Vinegar, Pink Pickled Ginger
£2.20 each, £12 for 6 add a glass of Lyme Bay Brut £8

STARTERS

West Country Rope Grown Mussels, Cider Fizz, Smoked Chorizo, Reduced Leeks and West Country Cream £9/£16 main

Lyme Bay Hand Dived Scallops, Roe on and Shell Baked, Whipped Butter, Roasted Garlic and Herbs £9.25

Twice Baked Wookey Hole Cheddar Souffle, West Country Cream, Sourdough Crostini and Trill Farm Salad (v) £7.50

Isle of Wight Heirloom Tomato Carpaccio, Trill Farm Salad, Tomato Consommé, Avocado Puree, Cranbourne Chase Rapeseed Oil, Isle of Wight Tomato Oak Roasted Balsamic Vinegar, Dorset Flaked Sea Salt, Seeds (vg) £8.25

Tempura Rock Oysters, Trill Farm Salad, Spring Onion, Soy & Sesame Dipping Sauce, Pink Pickled Ginger £12

West Country Reared Tournedos Beef Fillet Carpaccio, Shaved Parmesan, West Country Rocket, Cranbourne Chase Rapeseed Oil, Caper & Cream Infusion £12.50

MAINS

Half (500g) / Whole (1kg) Devon Lobster Grilled with Roast Garlic & Herb Butter, Dressed Salad, Breads, Skinny Fries, Herb Mayo Half £27 Whole £52

Portland Crab Steamed Whole and Gently Cracked, Traditional Style, Cornish Baby Potatoes, Spring Leaves and Citrus Herb Aioli £19.75

Whole Grilled Sea Bream, Blackened Spice Rub, Fennel Slaw and Triple Cooked Chips £17.50

'Caccucino', West Dorset take on the classic Tuscan Fishermans Stew, Teignmouth Mussels, Tiger Prawns, Flaked Portland Crab, Today's Selection of Mixed Fish, Cornish New Potatoes, Roast Peppers, Spinach Pasta, in Passata, Red Wine, Fish Stock £19.25

10 hour Slow Cooked West Country Pork Belly, Crispy Skin, Crushed Cornish New Potatoes with Trill Farm Spring Onion, Buttered Petits Pois à la Française, Crispy Bacon Shards, Watercress & Sorrel Oil £17.95

Chargrilled West Country 'Tomahawk' Steak, on the bone, Truffle Mayo, Thyme Roasted Vine Tomatoes, Triple Cooked Chips £28

North African inspired Baked Aubergine, Wild Rice, Cilantro, Spiced Chickpeas, Fennel Slaw £16

Fruits de Mer Sharing Platter for 2, Half Devon Lobster, Dressed Crab, Mackerel Pate, Juniper Berry Hot Smoked Salmon, Pint of Prawns, Dressed Salad, Breads, Homemade Melba Toast, Avocado Puree, Herb Mayo £30 per person

SIDES

Shaved Parmesan, West Country Rocket, Greenweald Dorset Rapeseed Oil £3

Triple Cooked Chips £3 add truffle mayo +£1.50

Buttered Cornish New Potatoes £3

Smoked Paprika Skinny Fries £3

Please inform us at the time of your order or booking of any dietary requirements that you may have. Our Chef is happy to amend to a dietary or preference request.